



Buffet Menu



Sydney Tower Buffet Sample Menu

Lunch 11:30 am - 3:00 pm (last seating at 2pm): Monday – Thursday \$60 | Friday – Sunday & Public Holidays \$65
Dinner 5:00 pm - 10:30 pm (last seating at 9pm): Monday – Thursday \$75.00 | Friday – Sunday & Public Holidays \$85
Children \$27.50 (3 – 12 years)

1.5 hours dining time. Buffet prices include lift pass to Sydney Tower.
If you have any specific dietary requirements, please inform our staff during booking and upon arrival.
Menu items subject to seasonal change. Opening and closing times subject to change
(v) vegetarian - (gf) gluten free

Starters

Selection of fresh seafood, served cold:

- Prawns
- Freshly shucked oysters – dinner only
- Sauces include American cocktail sauce, wasabi mayonnaise, Marie Rose sauce, fresh lemons

Smoked marinated mussels
Jasmine tea-smoked baby trout (gf)
Smoked salmon & potato salad, dill sour cream (gf)
Octopus salad, fennel, orange, cucumber (gf) – lunch only
Asian-style seafood salad, cabbage, cucumber, capsicum, coconut dressing, peanuts
Dolmades, mint yoghurt (v) (gf)
Caesar salad station - can be (v) can be (gf)
- Smoked chicken breast or lemongrass chicken breast
Lotus salad, carrot, daikon, mint, house-made Vietnamese fish sauce (gf)
Vietnamese salad, carrot, peanuts, fresh herbs, chilli pineapple dressing (gf)
Chickpea salad, barley, apricot, pomegranate dressing, fresh pomegranate, eschallot (v)
Watermelon salad, herbs, marinated Bulgarian feta, pomegranate dressing (v) (gf)
Korean vegetarian brown rice salad, seaweed, sesame ginger dressing (v)
Classic salad, tomato, cucumber, red onion, red wine dressing (v) (gf)
Seasonal leaf salad, red wine vinaigrette (v) (gf)
Freshly baked focaccia breads (v):
- Traditional, garlic & olive

A selection of house-made dips & condiments (v) (gf):

- Hummus
- Baba ghanoush
- Extra virgin olive oil
- Pickled vegetables
- Marinated olives

Soup of the day
Antipasto: salami, Vitello Tonnato, Kalamata olives, grilled zucchini, eggplant, artichoke hearts, semi-dried tomatoes, stuffed sweet peppers, feta (v) (gf)

Mains

Gow prawn dumplings
Spring rolls, traditional vegetables (v)
Salt & chilli squid (gf)
Fish & chips, malt vinegar
Basa fish, creamy sauce, gremolata dressing (gf)
Roasted rainbow trout, fennel, parsley, ginger, lemon (gf) – dinner only
16-spiced kangaroo rump, pearl couscous, mixed dried fruit, fried onion, mizkan vinaigrette
Tofu & vegetable Thai red curry (v) (gf)
Soy & garlic fried chicken, pickled daikon
Chicken nuggets
Slow roasted chicken, lemon & thyme (gf)
Roast pork belly, banana ketchup (gf)
Penne, beef ragu, parmesan
Truffled Mac & Cheese
Chef's choice of exotic chipolatas (2 per day):
- Emu, bush tomato, lemon thyme
- Chicken, sweet chilli & mozzarella
- Crocodile, baby spinach
- Camel, dried fruit, bush herbs
- Spicy sausage & butter bean cassoulet
Stir fried rice, spring vegetables (v)
Stir fried egg noodles, squid, baby sweet shrimps, mussels, snow peas, chilli jam
Lamb köfte, zucchini, harissa (gf)
Angus beef brisket, beef gravy, rosemary
Maple mustard glazed ham leg, caramelised pineapple
Yellow lentil dhal, chickpeas, crisp eschallot, coriander (v) (gf)
Nachos station – can be (v) can be (gf): beef & black beans topping, pico de gallo salsa, coriander, jalapeños, sour cream, chipotle sauce, cheese sauce
Eggplant Caponata (gf)
Roasted cauliflower, preserved lemon (v) (gf)
Sweet corn on the cob, lime, coriander, parmesan, mayonnaise
Broccoli & zucchini (gf)
Buttered green beans (v) (gf)
Garlic roasted potato (v) (gf)
Steamed bok choy, soy, sesame oil (v)
Jasmine rice (v) (gf)



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Desserts

Churros, butterscotch sauce
Tiramisu
Lamingtons
Profiterole, coffee, caramel, crème pâtissière
Lavender mousse, oat crumb, strawberry powder (gf)
Citrus cheesecake, blood orange jelly
Lemon curd tart (v)
Pavlova, cream, strawberry, kiwi, passionfruit (v) (gf)
Orange & almond gateau, ricotta cream (v) (gf)
Vanilla bean panna cotta, red wine jelly (gf)
Bread & butter pudding, apple, sultanas, spiced crème anglaise (v)
Pecan pie
Chocolate, pistachio gateau, white chocolate (v) (gf)
Mango jelly tapioca pudding, coconut cream (v) (gf)
Mousse bars:
- Raspberry & dark chocolate mousse, dark chocolate, rice bubbles
- Salted caramel & strawberry mousse, corn flakes, peanut butter
- White chocolate mousse, vanilla sponge, strawberry gel, chocolate brownie
Selection of ice cream (v)
Selection of seasonal fresh fruit (v) (gf)
Cheese station: selection of cheese & crackers – dinner only

*We look forward to seeing
you at Sydney Tower Buffet!*

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